



# HÉRITAGE ESTATE

## Lunch : Dinner



### Vine + Dine Gourmet Lunch

5-dish/wine journey experience and vineyard tour with sommelier

**Mezze Boards** - Hot smoked salmon,

Italian meats/cheeses with 5 wine flight

**A la Carte selection** - Thursday - Monday



### 5-Senses Degustation (2nd Sat ea month)

- ★Taste Food & Wine
- ★Smell Nez du Vin and flambe dishes
- ★Sight beautifully set crystal & silver
- ★Sound of String Ensemble
- ★Touch of Class (black tie)



## Events



Fine Vintage Jazz + Blues + Rock  
Opera October Tenor Us Dinner  
Saturday 7th October, 2023.

## Tours



**POETS Progressive Dinner** - Entrees in vineyard, mains in cellar by the fire, tour through the Winery, enjoy dessert in the barrel room.



## Winery



## Vintners' Eco Retreat

## 1864 Cedar Cottage



2 King Bedrooms, 2 Granite Bathrooms, 2 Loungerooms, Fireplaces, Wood Sauna, resident kangaroos & koala

Kitchenette, fireplace, marble bathroom & clawfoot bath, 1 queen bedrm, 14 ft ceilings

Open 7 days 10am-4pm

07 4685 2197

www.heritageestate.wine





Awards



HÉRITAGE ESTATE



*Grape to Glass*



*Gate to Plate*



*Day to Night*



2022 QUEENSLAND  
**tourism  
awards**

**BRONZE WINNER**  
Tourism Wineries, Distilleries  
and Breweries



*Health to Happiness*



*Moments to Memories*

# POETs Progressive Dinner (Fridays)

*Immersive, Educational, Agri-CULTURE, Adventure Experience*

POETs Progressive Dinner is unique in Queensland. Every Friday, (P\* Off Early, Tomorrow's Saturday) Fasten your seat belt, as we race off in the ATV with a bottle in hand, to take Hors D'Oeuvres where that bottle was grown, escorted by the vigneron. Then find a romantic red table clothed location for Red Emperor and Scallops, entree with the second bottle, under a spectacular sunset. Progress to Mains by Twilight in the Cellardoor surrounded by candles and twinkles in the high vaulted ceilings, and wrap up with a walk through the winery to end in the heady, red wine and wood smelling Barrelroom with decadent Dessert in the heart Granite Belt's highest altitude 5-Star winery. Enjoy the afterglow of dinner with an after-dinner digestif. Stroll under the Milky Way stars back to your vehicle and take in the clear airs.

AGFG Readers Choice 2022 Awarded chef prepares a gourmet meal of scallops, prawns, lamb, Angus beef, cheeses and delightful desserts, to be held in four different locations.

Take away 4 bottles of wine and Red Wine Jelly Dark Chocolate Rocky Road, to enjoy as a memento.

Commencing at 4pm, Allow 3 hours to delight your senses with the 3-dish/wine experience where you are guided by the Vignerons and owners of the winery. Romantic music, candlelight, roaring fires, soaring ceilings, smell the beautiful roses, soak up and the heady oak and new wine smells of the Barrelroom. You will not be disappointed after this exclusive, luxury, private experience.

The \$150pp experience includes;

- 🏍️ Hors D'Oeuvres watching the sunset over the vineyard, orchard, lakes and Kangaroos,
- 🍷 Entree in the Vineyard accompanied by the wine grown in that spot,
- 🗣️ Talk with viticulturist, and an ATV ride
- 🍴 Main course in the stately Cellardoor,
- 🍷 Walk through the working winery,
- 🕯️ Dessert by candlelight in the moody Barrelroom,
- 🌠 Short stroll under the Milky Way stars.
- 🍫 Artisan dark chocolate Rock Road with Red Wine Jelly to take away
- 🍷 4 bottles of wine to drink and take away

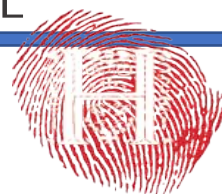


## ROYALTY REWARDS (because we treat you like "Royalty")

- Members Lounge at 747 Granite Belt Drive
- Free Freight
- 2 Tickets to the "5-Senses" Dinner
- 2 Tickets to the "POETs Progressive" Dinner
- 2 Tickets Quarterly exclusive events in Brisbane, Toowoomba, Noosa & Surfers
- 2 Nights' accommodation in the c1864 Cottage \*

## Immersive Experiences

1. POETS
2. 5-Senses
3. VINE+DINE



# Heritage Estate -747 Granite Belt Dr









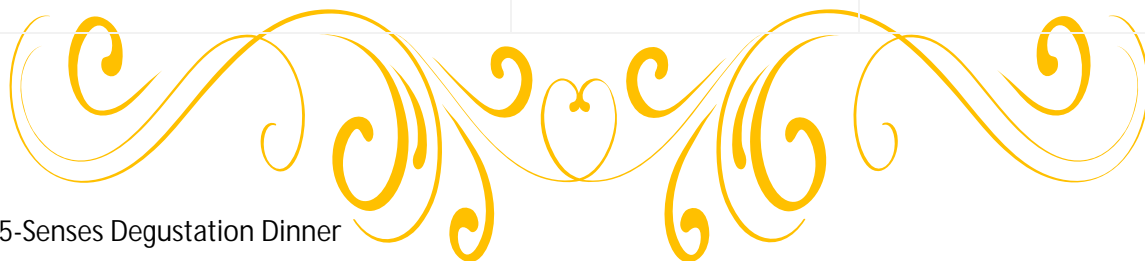
Lunch Autumn: Thu, Fri, Sat, Sun, Mon

## Vine / Dine Journey



### VINEYARD TOUR WITH GLASS OF CHAMPAGNE

ALL 5 DISHES DEGUSTATION \$52 Per Person	LIGHT FLIGHT \$17 250r OR	FULL FLIGHT \$18 250ml
1. <u>Red Emperor</u> , pan seared on a bright pea puree, snow pea sprouts and a lemon lime / Yuzu reduction.	SOMME RIESLING	VERDELHO 
2. <u>Roast Lamb</u> atop pinenuts, greek style mustard greens with zesty yoghurt dressing.	CHARDONNAY VERDELHO 	FIANO 
3. <u>Granite Belt expression Emu Terrine</u> wrapped in prosciutto and lightly perfumed with Branchline Bliss 15yr old port.	PINOT GRIS	ROSE of CABERNET
4. <u>Yangan Angus Beef Cheek</u> slow braised with the time it deserves, seasonal accompaniments & local truffle on hassleback potato.	SHIRAZ MOURVEDRE GRENACHE 	SYRAH
5. <u>Moonshine Dark Chocolate Brownie</u> , chilli, choc, shiraz dark vinofood sauce, fresh whipped cream & local berries.	NERO D'AVOLA 	SAGRANTINO 



Ask about our monthly 5-Senses Degustation Dinner

<https://heritageestate.wine/lunch/>

07 4685 2197

7 WINES PAIRED WITH 5 DISHES



Hand picked, artisan wine

# Heritage Estate Wine-747 Granite Belt Dr

## Degustation Dinner

### 5 Senses



1. Tastes of ★★★★★ Wines and gourmet, chef prepared dishes
2. Smells of an EXCLUSIVE 54 scent "Nez du Vin" kit to align the correct aromas to wines
3. Sights of silent movies
4. Sounds of informative discussions & LIVE Strings
5. Touch of CLASS!

**BLACK TIE  
ON ARRIVAL**

**A GLASS OF Marcel Martin: Tête de Cuvée  
Cremant de Loire, France**

- |   |   |
|---|---|
| <p>1. 'Diamonds in the Rough'</p> <ul style="list-style-type: none"> <li>– Prawn &amp; Dill Parcel on locally sourced, rich parsley salsa-verde</li> <li>– Fresh Coffin Bay oyster with a Champagne, Eschalot dressing, Caviar and local chives</li> <li>– Granite Belt grown black Muscat grape encased in creamy goats' cheese and finished with a pistachio, poppy seed crust.</li> </ul>                | <p><b>PINOT GRIS<br/>2021</b></p>                       |
| <p>2. 'Smoked Earth – After the Rain'</p> <p>Smoked and sous vide EMU loin Carpaccio on spinach with a beetroot reduction sauce, fig, apple and chardonnay chutney accompaniment, infused &amp; served under a smoked Hickory haze.</p>   | <p><b>FIANO<br/>2020</b></p>                            |
| <p>3. 'Bitter Sweet Crunch Momentos'</p> <p>Flambe, thinly sliced fresh Australian Atlantic Salmon Crudo with orange macadamia sauce, witlof and Turkish croutons.</p>  | <p><b>RESERVE<br/>CHARDONNAY<br/>2019</b></p>           |
| <p>4. 'Salted Jump in the Mouth'</p> <p>Seared scallop, angel hair pasta, tomato water and fried basil.</p>   | <p><b>VERMENTINO<br/>2019</b></p>                       |
| <p>5. Citrus Sorbet</p> <p><b>NEZ DU VIN – Scent / Wine Match</b></p>   | <p><b>Various Wines</b></p>                             |
| <p>6. 'Fathom, Falter &amp; Flinch'</p> <p>Roasted Quail, encrusted in seedy dukka, on a bed of pea puree, topped with sheep's milk cheese and lemon zest, tempura stuffed zucchini flower.</p>   | <p><b>OLD VINE<br/>SHIRAZ<br/>VIOGNIER<br/>2019</b></p> |
| <p>7. 'Rooted Guerdon'</p> <p>Six hour slow braised Venison, drizzled with an old vine shiraz and Sumac infused Jus. Complimented by wild mushroom, crisp sweet peas, baby carrots and crispy curled kale.</p>  | <p><b>SARGANTINO<br/>2020</b></p>                       |
| <p>8. 'Gilded Granite'</p> <p>Gold dusted medley of 4 desserts:</p> <ul style="list-style-type: none"> <li>– <u>Crème Brulée</u></li> <li>– <u>Balsamic Strawberry</u>, to freshen the palate</li> <li>– <u>Moonshine Dark Chocolate Mousse</u> w soaked, crushed macadamia &amp; pistachio floss.</li> <li>– <u>Ménage a Trois</u>, Blueberry, Raspberry &amp; Rockmelon, to freshen the palate</li> </ul> | <p><b>MUSCAT</b></p>                                    |

Celebrate chef prepared, fine food and powerful, flavourful 5 star wines, in the cooler weather, seated on Queensland's FIRST Parliamentary Table (circa 1859), by the roaring fires. From Amuse-bouche (bite-sized hors d'œuvres), through seafood and game courses, to decadent desserts, you'll find a dinner your family and friends will love.

Cover includes champagne on arrival, ALL food and matching wines. Pickups available by arrangement.

6PM START – CLASSICAL QUARTET,

DATES: 2<sup>ND</sup> SATURDAY of every month

\$190PP

[www.heritageestate.wine/events/](http://www.heritageestate.wine/events/) 07-46852197







# ★★★★★ WHITE WINES

## HÉRITAGE ESTATE



**Fiano '21** ('18 Gold -Halliday 95 pts, Winestate 94pts ★★★★★)

Barrel fermented; this bold experiment has absolute amazing qualities of dry but creamy over intense fruit. Ripe stone fruit & notes of mandarin, paw-paw, citrus & spice combine to produce an intensely aromatic wine. The palate too is lusciously fruity & textured – balanced by a vibrant line of acidity.



**Verdelho '21** 94 pts Winestate, GOLD Old ★★★★★

★★★★★

This wine is created from grapes picked at perfect ripeness & then yeast fermented to add their own dimension to the wine. Aromas of banana & rockmelon compete perfectly with ruby grapefruit notes of tangy, tropical fruits. The palate is light & flows beautifully with texture & citrus acidity to balance.



**Vermentino '21** 96 pts Winestate BRONZE Halliday '23 - From Sardinia,

no malolactic fermentation, Passionfruit, nashi pear, apricot pith & ginger spice, wisps of saline sea spray across the nose, resplendent floral notes. It is bright, clean, crisp & has an elusive nutty almond quality. Mineral overtones dominate a firm line of acidity.



**Marsanne '21** SILVER 92 pts Halliday 2023



★★★★★

This hand-picked, estate-grown Marsanne reveals a nose of ripe pineapple, pear, & the zest of blood orange. The palate is clean & dry with flavours of citrus & rambutan. Tight, mouth-watering acidity completes a satisfying experience. Pair Marsanne with duck, pork belly or a slightly sweet jungle curry.



**Chardonnay Verdelho '21** BRONZE Halliday 2023

Fermented in used French puncheons, matured for 13 months without stirring. Just off dry & abounding with the juicy Verdelho & the restrained elegance of chardonnay. The nose is slightly floral with hints of honey-dew, peaches & apple.



**Res Chardonnay '21** Winestate 96pts Finalist 12000 wines ★★★★★

Stone fruit, ginger & honeyed almond aroma with a tight palate of flinty minerality, apricot, vanilla bean & a splash of spice glide over a firm viscosity. Puncheon French Barrel fermented with regular lees stirring to build texture & layers, but the fruits' finesse allowed 18 mths. No malolactic fermentation & gentle, cool ferment give a freshness akin to its fruit. Age 10+ years



**Semillon '09** -Halliday 92 pts, Royal Show SILVER

★★★★★

Our award winning Semillon exhibits a buttercup-yellow colour, burnt toast or honey characteristics on the nose & excellent complex flavours on the palate, with a long finish & soft acid & it is a dry wine, with citrus flavours of lemon, lime or green apple.



**Somme Riesling '21** (to be judged) Watch upcoming awards, this is a credit to Stephen's talent Passionfruit, nashi pear, orange pith & ginger, with wisps of saline sea spray across the nose, resplendent with floral notes. It is bright, clean, crisp & an elusive nutty almond quality. Mineral overtones dominate a firm line of acidity



**Savagnin '22** -BRONZE Halliday 2023 -The wonderful scent of a spring breeze before the rain with hints of tropical fruits & flowers delight the nose. Clean, fresh & lightly acidic passionfruit, gooseberry & kiwifruit refresh the palate. Estate grown savagnin is an entrancing wine for warm afternoons & evenings.



**Muscat Bianco Secco '22** Winestate 90pts Just off-dry yet the palate perceives a hint of sweet luscious fruit. This white wine, pressed from dark grapes, has a characteristic grape taste & musky fragrance as well as notes of apricot, honey, & pear

**Petit Blanc '21** (to be judged) Estate Traminer with delightful light and fresh essences of apricot, honey and a little maple. Picking late, ripe and sweet and then fermenting cool, with extended lees contact, creates flavour, balance and texture.



**Frizzante-** Traditional style Muscat Bianco is just off-dry yet the palate perceives a hint of sweet luscious fruit. This white wine, pressed from dark grapes, has a characteristic grape taste & musky fragrance as well as notes of apricot, honey, & pear. Match with soft cheeses, spicy foods, light deserts.



# ★★★★★RED WINES

HÉRITAGE ESTATE



## Sagrantino 2020 94pts Winefront, 94pts Halliday

★★★★★

Sagrantino is native to the region of Umbria in Central Italy & the world's most tannic with lifted violet & nutmeg notes his inky Sagrantino reveals rich dark chocolate, aniseed & cinnamon integrated in a nicely balanced acidity. Pair with steak, rich cheeses, wild mushrooms. The pallet is forward & bright.



## Shiraz Cabernet 2021 (20)Halliday 95pts

★★★★★

Halliday "60 year old vines give unsurpassed flavours & deeply decomposed granite soils & the cool climate give minerality, dark red & spice aromas supported by toasty French Oak with a long velvet finish. Reminiscent of the fruits of the forest, combined with elegance create a truly memorable wine."

## Syrah 2021 92pts SILVER MEDAL Halliday 2023

★★★★★

The nose is bright & clean with hints of spice & raspberry, while the palates bursts with bright berry & white pepper. The acid & tannins are beautifully balanced & offset by the subtle fruit. Syrah pairs with meat dishes, cheese, olives & all good hearty food. Drink now or enjoy its cellared development over the next 10yr.



## Petite Verdot 2019 Bronze medal Halliday 2023

A late-ripening variety, with a thick skin grape that translates to plenty of tannin, colour, bright acidity & deep flavours of plum, blackberry, blueberry with floral violet, lilac, lavender, & herbal sage. This combination of dark fruit & floral notes results in an intriguing & unique wine."



## ShirazMouvedreGrenache21 (20)Halliday95pts★★★★★

Cigar box, tobacco, burnt earth, gum leaves on the nose, but grownup cherry ripe on the tip of the palate, liquorice down the sides & dark chocolate cherries on a long, back palate. This wine lingers. 25% Grenache gives beautiful fleshy fruit, Mourvèdre firm spicy tannin finish, 30+ year old Shiraz vines give complexity, wrapped in sweet French oak. Halliday - The Australian Newspaper 20/04/19



## Nero D'Avola 21 Bronze medal Halliday 2023'Black of Avola' in

Italian is from Sicily, & is very famous around the World. Strawberry nose. Heritage's Nero is similar to a New World Syrah, with sweet tannins, mulberry & plum or peppery flavours in an elegant style with fruit, minerality a clean finish.

## Rabbit Fence Red 2021 - (TO BE JUDGED) The vineyard backs onto

the famous Rabbit Fence. Merlot 35% & Cabernet 65% Beautiful primary aromas of sweet & sour cherry & black currents with savoury notes & creamy oak in support. The palate is richly textured with fine tannins providing length & structure. The result is a satisfying & balanced wine.



## Club Red Lusciously fruity & sweet Muscat/Shiraz blend with a heady

bouquet of Turkish Delight. Grapes from sister vineyard in St George, QLD. Sweet Cherry of the 1980's modern expression,



Ask about our **Museum Collection** which is sent to TopNotch Members.



Reserve Chardonnay & Vermentino '21 in 2023 Winestate Grand Final of 12000 wines.



## ★★★★★ ROSE

HÉRITAGE ESTATE

**Pinot Gris 21** 92pts Winefront An elegantly balanced palate of texture, fruit & a nice line of acidity providing generous length. "Grapes were held on skins for 16 hours. It is the palate that is so striking, the mark of a Winemaker of very considerable talent. It has more flavour than all Gris treated without barrel ferment. The mouthwatering finish is exceptional, the flavours a fusion of strawberry & lemon zest. Virtuoso winemaking." **QUOTE: James HALLIDAY**★★★★★



**Cabernet Rose 22** - Beautifully delicate & dry with hints of strawberry & honeydew on the nose then a crisp blackberry & red currant on the palate. The wine is pink & we promise it's great. Made with traditional saignée method hand picked premium grapes



**Sangiovese Rose 21** Scents of redcurrant, black cherry, pepper and thyme, then a seriously vibrant & juicy rush of cola, sour cherry, dark chocolate licorice savouriness across the palate, that begs for big Italian dishes.



## ★★★★★ LIQUEURS

HÉRITAGE ESTATE



**Chardonnay Verdelho -Shades Imprevu-10yrs**

Orange marmalade and peach aromas, with a complex palate of brioche, butterscotch, stone fruit, honey and a slightly nutty character, giving a great richness and depth of flavour in duet with balanced sweetness and acidity



**Branch-Line Bliss Tawny - 15yr old**

Powerful flavour on top of figs & sultanas, in the Rutherglen Toquay style and giving hints of Cognac characters. Imagine -> Bathtub, candle light and brandy glass.

**Moonshine Madness -NV** Red wine double fermented. Smells like Coffee, tastes like Chocolate. Serve chilled or over crushed ice. Espresso Martini in a glass!



**Bootleggers Tawny- 10yr old**

Ten years old in the barrel - sultanas, Xmas cake, deliciously Moorish & smooth.



## ★★★★★ SPARKKLINGS

HÉRITAGE ESTATE

**Sparkling Chardonnay Pinot Noir** - Fine mousse, small bubbles stay clean on the palette. fresh acidity & fruit hallmark characters & pale straw-coloured shows aromas of fresh cut lemon & subtle yellow apple with by rising dough on a palate of fresh buttered, citrus toast. Chardonnay 80%, Pinot noir 20%. Charmat method of the 2nd fermentation



**Sparkling Shiraz - NV**

Made exclusively from Shiraz grapes, this sophisticated yet fun sparkling wine has a bouquet with layers of blueberries, potpourri, fresh bread, pepper, cinnamon & nutmeg, plush fruit flavours display notes of spice. Created using the Charmat method, the bubbles are fine & the finish is mousy.



# Wine Club w Benefits

## WORK THE SYSTEM WITH MOST BENEFITS

KNOW THE SECRETS

Wine Ways to you:

- Clubs with a discount  
(often increase price x3, discount x2).
- Liquor Store's random specials; often  
unknown brands from wine factories

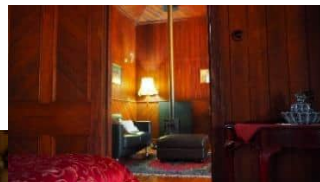
**HAVE A HOLIDAY INSTEAD OF A HEADACHE**



## TOP^Notch

6+ ELITE WINES sent to you in December & June. These ELITE WINES are \$27ea. You'll receive 12 premium wines for \$180 each pack.

Discounted wines (UP TO 60%) and a HOLIDAY!!!



## Royalty REWARDS

NO COMMITMENT!! For every \$1 spent on wine\* ONE loyalty point is accrued. When points reach 500, you can start to spend up to 1800 points. Rewards are listed with your email login and include your choice of:

- 2 Tickets to the "5-Senses" Dinner
- 2 Tickets to the "POETs Progressive" Dinner
- 2 Tickets Quarterly exclusive events in Brisbane, Toowoomba, Noosa & Surfers
- 2 Nights' accommodation in the c1864 Cottage \*
- Members are entitled to use the Members Lounge at 747 Granite Belt Drive, Cottonvale

NAME	
PHONE	
EMAIL	
ADDRESS	
CARD NUMBER	
EXPIRY	CCV
SIGNATURE^	TODAY'S DATE

December and June, please send me 6 elite experience wines for \$27 each, or \$180 each pack. I understand my card will be charged at delivery time.

## Heritage Estate Wines

From Vine to Divine

by Granite Belt Wines Pty Ltd E [admin@heritageestate.wine](mailto:admin@heritageestate.wine) P 07 4685 2197  
2017 Queensland Wine Awards - Champion Wine of Show Reserve Chardonnay  
2009 Winestate Awards – Wine of Show against 12,000 wines Australia & NZ  
2016 Dark Horse Halliday Wine Award

★★★★★ 5 Star Winery–2016-2020 James Halliday Wine Companion  
2023 Winestate Finalist (top 2% 12,000 wines)



Free Freight

<https://heritageestate.wine>



Loyalty Rewards AND 20% discount.

\*Accommodation excludes April, June, July & holidays unless by arrangement. Membership requires a minimum of two releases to avoid a \$50.00 cancellation fee. 20% discount online purchase of 12 bottles (excludes bonus offers),

## HÉRITAGE ESTATE



## WINES

In 2020, 3 of our wines scored 95 points (out of 100), and this was published in The Australian Newspaper on Easter Saturday.. Only 2 x 95pt wines are needed for 5stars. Halliday judges 9000 wines across 2600 wineries. A total of 9 wines submitted achieved the highest score in QLD and placed Heritage in the top 8% of Australia. Awards include:

🍇 2022 **Winestate** 96pt Chardonnay, 94pt Verdelho, 94pt Fiano, 92Pts Pinot Gris, 91pts Shiraz, Mourvedre, Grenache

🍇 2021 ★★★★★ 5 RED stars Halliday 2016-2021,

🍇 2017 QLD Awards-Champion Wine of Show

🍇 2008 Winestate-Wine of the Year over 10,000 wines AU & NZ.

🍇 2016 Halliday DarkHorse Winer

🍇 2016 Winemakers Gold Fiano.

🍇 **Supplier to The Australian Club**

Our varieties are: **WHITES:** Ansonica\*, Chardonnay, Fiano\*, Frizzante, Frontignac\*, Marsanne\*, Muscat Secco, Pinot Gris, Riesling, Savagnin\* Sparkling Chardonnay, Verdelho\*, Vermentino\*,

**REDS:** Cabernet, Merlot, Malbec\*, Muscat, Nero D'Avola\*, Rosé Cabernet, Sagrantino\*, Sangiovese\*, Sparkling Shiraz, Shiraz Mourvèdre Grenache\*, Shiraz Viognier\*, Tempranillo\*,

\* *Granite Belt's Strange Bird Trail*, represents immerging varieties that are <1% of Australian production.



## VINES

62+ year old shiraz and cabernet vines are the oldest in QLD and planted on Heritage Sundown Vineyard by Dick D'Lucca. The World's oldest are Sth Aust's 130 year old vines.

32+-year-old white wine vines planted at 960 metres above sea level, made Heritage the Highest, Halliday ★★★★★ 5-star winery in Australia. The higher altitude is cooler, and requires no artificial acids added in winemaking. 27acres under vine, that are hand picked, with natural acidity, and ensures our motto "Health to Happiness". The vineyard backs on to the World famous Rabbit Fence and we have named our famous Merlot blend, the Rabbit Fence RED.

Heritage soils have the highest carbon content in the Granite Belt. Therefore synthetic fertilizers are not needed. Our decomposed granite soil repels disease, and encourages many varieties of healthy vines, that will stand the Region in good stead against future climate change. Heritage has separate vineyards to mitigate against loss, fire and rain.

## ANTIQUES

QLD was declared a Colony in 1859 and Queen Victoria appointed an Executive Council who formed the government sitting around our

rosewood, leather topped, 17 seat table. It was bought out from England sometime before 1859; exact age is unknown. The table resided in Parliament House in Brisbane and was used by the Executive Council (QLD's ruling party) until Heritage acquired it in early 1990. *Look for the edge holes of the 1914 voting buttons.*

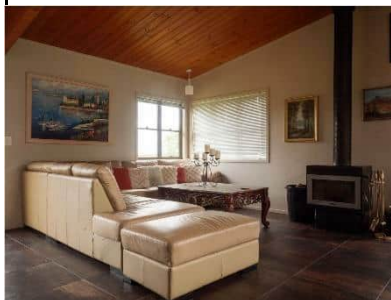
Other curiosities include the 90+ year old Pianola which guests can play by pushing the peddles and knock out some fabulous tunes, a workers' card punch time clock, railway equipment, old scale, WWII gas mask, Hinkler memorabilia (Therese's heritage), and the SAFE opened only by the Ghost!!!

## BUILDINGS &amp; ACCOMMODATION



Heritage is the first cellar door from Brisbane (2hrs drive). The Winery building and cellar door was built as an apple store in the 1940s and is the 2<sup>nd</sup> oldest cellar door building on the Granite Belt. It was converted to a cellar door in 1992 using 100year old+ bricks handmade in the brickworks close by. The supporting beam in the winery cellar door came from the Sydney Harbour Bridge and was used in the place of the many small rooms of the old apple store. The Staircase in the winery cellar door is the original steps that lead up the Big Apple. The carpet is from the Grand Hotel in Southport, and over 60years old.

Built c1864, the Winery Cottage is cedar lined floor to ceiling, with romantic fireplace, a marble bathroom, clawfoot bath looking through large picture windows to the pine trees and has kangaroos on the old school yard.



Vinewood Chalet: 2 King Bedrms, 2Granite Bathrooms, 2Lounge rooms, 3 fire places incl wood fired sauna, completely OFF GRID between vines & forest with koala and kangaroos.



## HERITAGE ESTATE WINES - MEET THE MAKER

Winemaker STEPHEN OLIVER, Halliday ★★★★★ 5-star 2016-2021

### VITICULTURALIST & WINEMAKER

Stephen Oliver started with Heritage in 2001 & re-joined in 2021. Viticulture is shared with Rob Fenwick, to create the "great grapes" foundation to winemaking. Stephen leads winemaking with Bach Science/Oenology student Carly Milnthorpe. This "double double" duo ensures that all aspects are covered with efficiency.. Stephen employs *Wild Ferment* and *Whole Bunch Press* techniques to gentle, slow, cool ferment grapes using yeasts from winery airs, rather like making sour dough. Owner, Therese says, "To win against 12,000 wines and be respected by James Halliday, is a great basis for the future." Stephen says: "I like to see fruit clarity in the wines". Fruit driven yet powerful wines are Stephen Oliver's trademark as he goes "from vine to divine". Stephen is Queensland Sth Downs Deputy Chief of Rural Fire Services Operations and the commanding officer responsible for saving Stanthorpe hill in 2019. Fire Trainer & Assessor, he is upstanding in the community, a Father of four, and Angus & Speckled Park cattle breeder with herds on Heritage vineyards to ensure sustainability.



### INTERNATIONAL CHEF @COTTONVALE.

Christopher is devoted to the pursuit of good food and wine pairings and has the attention to detail that produces the most amazing degustation dishes. Chris owned his own restaurant in Spain for nearly 20years, and has returned home to Queensland. He receives accolades such as the Australian Good Food & Wine.



### RESTAURANT

#### EVENTS -

- 🍷 Opera in October
- 🍷 Rotary Op Shop Ball
- 🍷 Winemakers Long Lunch
- 🍷 Christmas in July

#### EVERYDAY -

- 🍷 "Vine+Dine Journey" 5 dish Lunch matched to 7 Wines, with vineyard Tour (Thu-Mon)
- 🍷 POETs Progressive Dinner. ATV ride, vineyard & winery tours, takeaway 4 wines & wine chocolate. 3 courses, Dessert candle lit in Barrel Room, (Fri)
- 🍷 "5-Senses Degustation" Black Tie Dinner, with live string quartet, photographer, flambe and smoking dishes, wine blending, exclusive sommelier kit, 8 courses, 12 wines and hosted by owners as a private dinner. (2<sup>nd</sup> Saturday every month).
- 🍷 Lunches = Mezze Boards of hot smoked salmon & Hickory smoked ham, and delicious A La Carte ; (Thu-Mon).



## CELLAR DOORS & MARKETING

Assistant winemaker & Bachelor Science, Oenology major student, Carly is a wine enthusiast with initial experience managing First Choice Liquor stores, and CBA Loan Manager. Carly charges our recruits in cellar door operations and ensures customers experience the delights of Heritage Estate Wines, as well as marketing, she organises many Heritage events. In her spare time, Carly breeds dogs and takes care of her three beautiful children!



### THE SEEDS

Stan Alaprend, who became part of De Bortilli, advised that the underdeveloped northern end of the Granite Belt Region would be a great place to grow grapes. It has great, decomposed granite soils good drainage, inhospitable to disease, cool climates for elegant wines, and it has golden ingredient: *water*. Previous owners planted the first 10 acres at Cottonvale & found water at 100 metres down.



James Halliday has said. "The grapes were chilled, crushed & held on skins for 16 hours, the juice tested for phenolics & then fined. It is the palate that is so striking, the mark of a Winemaker of very considerable talent. This wine has more flavour & texture than all but one or two Gris treated without barrel ferment, & is right up there with the top barrel-fermented examples. The mouth-watering finish is exceptional, the flavours a fusion of strawberry & lemon zest. Virtuoso winemaking." QUOTE: James HALLIDAY 2017.

### OWNERS

Therese & Robert Fenwick are the second owners of Heritage who have improved and modernized processes and equipment. Robert is from



a QLD farming background, and has several degrees in Geospatial engineering and a Physics degree. Therese is from a founding, well known Noosa family, speaks fluent French (working on a famous French winery), and has an accounting degree and marketing background. Their wines are considered, intelligent and have a clarity of fruit driven flavour.





# Menu

## Entree

### Soup: Local roasted tomato basil soup

(13) with rich, grilled ricotta cheese crafted for an explosive, taste sensation of rich flavours; the right sweetness and mouthfeel.

### Emu Meatballs

(19) on semolina pasta w roasted tomatoes

(21) Scallops, pan seared with pickled pears & juniper on a pea puree and a lemon lime reduction.

## Main course

### Mountains Meet Sea "Fideua"

(35) fresh squid w black squid ink pasta traditionally cooked w mussels, baby octopus, & fish in a rich marina Nero de Sepia, pepper, onion & fresh roasted garlic aioli, enhanced with black caviar

### Yangan Angus Beef Cheek

(33) beef cheek slow braised with the time it deserves, seasonal accompaniments and hasselback potato

### Chicken Cacciatore

(29) abundance of rich, hearty tomato herbed sauce of mushrooms, peppers, roasted garlic & olives, with spiced, sweet potato

### Salmon Macadamia Orange Riesling

(33) baked salmon incrustated with toasted macadamia over a spiced orange and Riesling reduction w emerald verdant oil





(35) Red Emperor, pan seared with garlic courgetti, mustard greens with kumera puree, truffled potato and a Yuzu reduction

Confit Duck a L'Orange

(33) Gently roasted duck, with smashed peas, & chef's garnish (df, gf)

Lamb & Tuscan Herb Parcel

(29) served with our house green Goddess salad

Moussaka

(29) mouthwatering layers of local BBQed eggplant, rich tomato spiced sauces, melded in bechamel & chef's salad (veg, df, gf)

Spinach & Feta Parcel & Goddess salad

(27) w chef's selection of market greens, seeds, pepitas and cranberry dressed in a vibrant vinaigrette (veg)



## Dessert

Adult Coffee Dark Chocolate Vino-Gatta

(15) Espresso Martini of red wine liqueur, double shot, cream/ice-cream topped with Heritage vincotto

(13) Dark Moonshine Chocolate Brownie,

chilli, shiraz dark chocolate, fresh whipped cream & local berries


Lemon coconut tangy delicious slice

(\$14) on an almond and frangipane flourless base (gf)

(16) Basque Style Cheesecake citrus, topped with poached devilish figs.

# Wine Flights 250mls—Red, White, Full, Light, Sweet (18)

Complimentary Sparkling & Moonshine with all Vine + Dine Journey flights



# HÉRITAGE ESTATE



## Moonshine Madness – Raisin Ice Cream

- 150g raisins or sultanas
- 150ml Moonshine Madness
- 300ml Thickened Cream
- 1 x 397g tin full fat condensed milk

Soak raisins in Moonshine overnight or until raisins are plump & have absorbed some Moonshine. Whisk cream until soft peaks form. Fold in condensed milk, then raisins & Moonshine. Mix well, pour into freezer proof container & freeze overnight. (can use individual ramekins as they will freeze quicker). Serve with crushed choc biscuits & Moonshine.

## Moonshine Madness - Pork Rib Marinade

- ½ Cup Brown Sugar
- ½ cup Moonshine Madness coffee/chocolate liqueur
- ¼ cup Soy Sauce
- 2 teaspoons Ground Ginger
- ½ teaspoon Ground Cinnamon
- ½ teaspoon Cayenne Pepper
- ½ teaspoon Salt
- 600g spareribs

Place spareribs in a pot with enough water to cover. Bring water to boil. Reduce heat and simmer for about 50 mins or until tender.

Whisk together ingredients for marinade. Drain ribs and pat dry. Brush ribs with marinade. Place on a rack in a roasting pan. Roast in a preheated oven at 180 degrees. Turn every 10 minutes basting each time in marinade. Cook for about 1 hour until done and glazed.

## Moonshine Madness - Affogato

- Place 2 small scoops of ice cream (coffee, chocolate or vanilla) in a coffee cup, then pour 3 tablespoons of Moonshine Madness. Top with a shot of hot coffee.
- Top with shaved dark chocolate and chopped hazelnuts.

## Moonshine Madness - Espresso Martini

- 1 shot Moonshine Madness
- 2 shots Vodka
- 1 shot Espresso Coffee
- 1 tbsp Sugar Syrup (optional)
- Chocolate coated Coffee Beans

Measure all ingredients into a cocktail shaker. Add ice and shake vigorously. Strain into martini glass. Garnish with coffee beans

## Moonshine Maddness Balls

1 packet Arnotts Maria Biscuits  
½ tin condensed milk  
¾ cup sultanas soaked in 100ml Moonshine 24hrs  
25g coconut  
1/3 cup cacao  
150g Melted dark chocolate  
1 teaspoon cinnamon  
1 shake nutmeg  
100g Apricot jam  
Optional 50g crushed macadamia, walnuts or pecan nuts.  
Crush biscuits in a chopper, then mix all ingredients in a bowl. Refrigerate for 2hrs and then roll in to balls, with extra coconut to garnish.



## Country Road Cream Homestyle

Mix 1 part Cream, with 5 parts Moonshine Madness. Store in the Fridge. Alternatively, make a long drink with 5 parts Milk or Non Dairy Milk Powder, then 1 part Moon.

## Moonshine Madness - Tiramisu (Serves 6)

- 3 eggs, yolks and whites separated
- 1/2 cup caster sugar
- 1/2 tsp vanilla extract
  - 8 oz / 250g mascarpone
- ½ cup Moonshine & ¾ cup coffee mixed
- 2 tbsp (or more!) Moonshine Madness - extra
- 6.5 oz / 200g (24 - 30) lady fingers, pavesini or savoiardi biscuits
- Cocoa, for dusting

Beat yolks and sugar in stand mixer on medium high for 12 minutes or until white and thick. Add vanilla and mascarpone, beat until just combined. Transfer mixture to a bowl, set aside.

Clean bowl and whisk. Beat egg whites until stiff. Fold 1/3 of the yolk mixture into the egg whites. Then gradually fold the remaining yolk mixture in and mix until just combined.

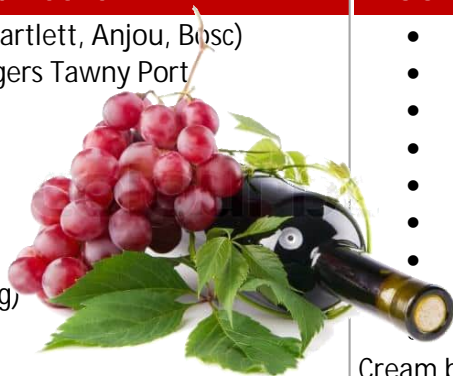
Quickly dip biscuits in hot Moonshine Madness/coffee mixture and line the bottom of a 8"/20cm square dish. Spread over half the cream, then top with another layer of coffee dipped biscuits. Spread with remaining cream.

Cover, refrigerate for at least 3 hours, preferably overnight. Dust with cocoa powder just before serving. Drizzle with the extra Moonshine - either before you cut or after placing onto serving plates.



## Bootleggers Tawny Port Pears

- medium, barely ripe pears (Bartlett, Anjou, Bosc)
- 3-1/2 cups Heritage Bootleggers Tawny Port
- 1 cup water
- 1-1/4 cups sugar
- 2 teaspoons vanilla extract
- 3 tablespoons lemon juice
- 6 large strips lemon zest (1/2-inch wide x 2-inches long)
- 1 cinnamon stick
- 6 whole cloves



Place the port, water, sugar, vanilla, lemon juice, lemon peel, cinnamon stick & cloves in a deep saucepan & bring to a boil over medium-high heat. Optionally, peel the pears. Leave the stems on. Using an apple corer, hollow out the core. Cut a thin slice from the bottom of each pear so they'll sit upright for serving. Place the pears in the pan & lower the heat to medium so that the liquid simmers gently. Cook, turn gently & basting every 3 minutes for even flavour & colour, until the pears are tender when pierced with a thin knife, 12 to 18 minutes. Remove from the heat & allow to cool for 10 mins in the liquid. Transfer the pears to a platter & continue cooking the poaching liquid until it reduces to the consistency of syrup. To serve, make a small pool of syrup on each serving plate, set a pear on top & drizzle with a bit of extra syrup.

## Moonshine Madness Mousse

- 200g milk chocolate chopped
- 2/3 cup thickened, whipped cream
- 1 tablespoon Moonshine Madness
- 2 eggs, separated
- 2 tablespoons caster sugar
- Whipped cream to serve
- Grated Chocolate to serve

Melt chocolate in microwave. Add Moonshine to chocolate. Add egg yolks and half cream. Stir. Fold in remaining cream. Using electric mixer, beat egg whites for 3 or 4 minutes until soft peaks. Add sugar, beat until glossy. Fold half egg white mixture into choc mixture. Fold in remaining egg white mix. Spoon into 4 x 1/2 cup capacity tea cups. Refrigerate for 3 or 4 hours until set. Top with whipped cream & grated chocolate.

## Moonshine Madness Cookies

- 225g softened butter
- 300g sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 8 tablespoons Moonshine Madness
- 330g plain flour
- 60g cocoa powder
- 1.25 teaspoons baking soda & .25 teaspoon salt
- 90g milk choc chips



Cream butter, sugar, eggs and vanilla until fluffy. Add Moonshine and mix. Add flour, cocoa powder, baking soda, salt and mix until combined. Fold in choc chips/nuts. Refrigerate for 4-6 hours. Roll into balls. Set on baking sheet and bake at 350F (175C) for 10 minutes.

## Moonshine Madness Brownies

- 1 cup all-purpose flour
- 1/4 tsp. baking soda & 1/4 tsp. salt
- heaping 1/3 cup bittersweet or dark chocolate chips
- 1/4 cup butter, 1 tsp instant coffee, 1/2 cup cocoa
- 2 eggs
- 1 cup sugar
- 1/2 cup Moonshine Madness
- 1 tsp. vanilla extract
- 175g almond or other nuts or white choc chips

Preheat oven to 350°F. Line an 8x8-inch pan with aluminium foil & lightly spritz with cooking spray; set aside. In a medium bowl, whisk together flour, cocoa, instant coffee powder, baking soda, & salt until combined. Set aside. Place chocolate & butter in a large microwave-proof bowl & melt in 30 second spurts, stirring in between each interval until completely melted. Set aside to cool a bit. (Alternatively, melt chocolate & butter in a saucepan set over low heat, stirring frequently until melted. Set aside to cool.) Once the chocolate mixture is warm (not hot!), add eggs one at a time, whisking constantly to incorporate. Whisk vigorously for about 10 seconds to incorporate fully. Add sugar, vanilla, & Moonshine & whisk until combined. Add the flour mixture into the chocolate mixture, folding until just combined. Pour batter into the prepared pan, using a spatula to smooth out the top. Bake at for about 18-20 minutes.

## Mulled Spiced Wine

- 1 Bottle Heritage Club Red wine
- 4 Cloves
- 1 Cinnamon stick
- Roughly grated rind of 1 Orange
- Roughly chopped Apple (skin on)
- 1 tspn Nutmeg
- 1 tspn Ginger

Add all above in a pan to heat, not quite to boiling. Serve.



# HÉRITAGE ESTATE



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[www.HeritageEstate.wine](http://www.HeritageEstate.wine)

•WINERY & ANTIQUES: 747 Granite Belt Dr, Cottonvale 4375.....(CellarDoor & Functions)

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# Elite Experience



## Vermentino 2021

From Sardinia in Italy, with no malolactic fermentation, Passionfruit, nashi pear, apricot pith & ginger spice, with wisps of saline sea spray across the nose, resplendent with floral notes. It is bright, clean, crisp & has an elusive nutty almond quality. Mineral overtones dominate with a firm line of acidity.

Sherbety acid  
Orchard apricots  
Nashi pear  
Ginger  
Almond  
Minerality

## Reserve Chardonnay 2021

Puncheon French Barrel fermented with regular lees stirring to build texture & layers, but the fruits' finesse allowed 18 mths. No malolactic fermentation & gentle, cool ferment give a freshness akin to its fruit.

Stone fruit,  
Ginger &  
Honeyed almond,  
Apricot,  
Vanilla bean  
Splash of spice &  
Flinty minerality,

## Sangiovese Rose 2022 -

**BRONZE Halliday 2023**  
Scents of redcurrant, black cherry, pepper and thyme, then a seriously vibrant & juicy rush of cola, cherry, dark chocolate and liquorice savouriness across the palate, that begs for big Italian dishes.

Raspberry,  
Black cherry,  
Redcurrant,  
Pepper,  
Thyme,  
Cola,  
Ripe cherry,  
Dark chocolate,  
Liquorice.

## Shiraz Cabernet 2021

(20)Halliday 95pts  
Halliday "60 year old vines give unsurpassed flavours & deeply decomposed granite soils & the cool climate give minerality, dark red & spice aromas supported by toasty French Oak with a long velvet finish. Reminiscent of the fruits of the forest, combined with elegance create a truly memorable wine."

Blueberry,  
Mulberry,  
Choc-mint,  
Faint eucalyptus,  
White pepper,  
Cedar-  
Clove  
Oak,  
Salted liquorice.

## Old Vine Shiraz Viognier 2021

★★★★★ Halliday 94pts  
Gold in QLD Wine Awards & Halliday article written for the Australian Newspaper 20/04/19. Cigar box, tobacco, gum leaves on the nose. Deeply decomposed granite soils & the cool climate gives dark red & spice aromas supported by toasty French Oak with a long velvet finish.

Plums,  
Dark cherries  
Raspberries,  
Graphite,  
Sandalwood incense,  
Star anise.



# SWEET FLIGHT



## Petit Blanc 2021

Estate Traminer with delightful light and fresh essences of apricot, honey and a little maple.

Picking late, ripe and sweet and then fermenting cool, with extended lees contact, creates flavour, balance and texture.

Honey,  
Maple,  
Apricot cream,  
Honeysuckle,  
Roses,  
Spiced flambé bananas,  
Lemon rind  
Glacé lime.

## Frizzante

Blending the white wine has resulted in a wine with a wonderful array of aromas & very low alcohol at only 6%/vol. Great for an afternoon drink. Expect sweet aromas of peach, fresh grapes, orange blossoms, and crisp Meyer lemons. The flavour tingles on your tongue from acidity and light carb. This perfumed, sweet Italian white wine is well-loved by wine drinkers of all kinds

White florals  
Quince,  
Green apple,  
Citrus  
Grapefruit pith,  
Nashi pear

## Rabbit Fence Red 2021-

The vineyard backs onto the famous Rabbit Fence. Merlot 35% & Cabernet 65% Beautiful primary aromas of sweet & sour cherry & black currents with savoury notes & creamy oak in support. The palate is richly textured with fine tannins providing length & structure. The result is a satisfying & balanced wine.

Voilets,  
Cinnamon  
Clove  
Woody spice,  
Cherry  
Blackcurrent,  
Dry but smooth.

## Sparkling Shiraz ★★★

Made exclusively from Shiraz grapes, this sophisticated yet fun sparkling wine has a bouquet with layers of blueberries, potpourri, fresh bread, pepper, cinnamon & nutmeg. On the palate the round & plush fruit flavours display notes of spice & all things nice. Yes, you can have red wine for breakfast!

Spicy cedar,  
Liqueur cherries  
Blackberries,  
Ripe plum,  
Exotic spice,  
Creamy but dry.

## Club Red

★★★★★  
Lusciously fruity & sweet Muscat/Shiraz blend with a heady bouquet of Turkish Delight.

Grapes from sister vineyard in St George, QLD.

Sweet Cherry of the 1980' modern expression

Rose  
Musk,  
Sweet cherry,  
Turkish Delight.





# FULL FLIGHT



## Verdelho 2021

**GOLD Qld Wine Awards 94pts**  
**Winestate**

This wine is created from grapes picked at perfect ripeness and then yeast fermented to add their own dimension to the wine. Aromas of banana and rockmelon compete perfectly with ruby grapefruit notes of tangy, tropical fruits. The palate is light and flows beautifully with texture and citrus acidity to balance.

Pineapple  
Rockmelon  
Honeydew  
Green banana  
Kiwi fruit  
Bush Lemon

## Fiano 2021 (2018

**Gold -Halliday 95pts)**  
★★★★★

Barrel fermented; this bold experiment has absolute amazing qualities of dry but creamy over intense fruit. Ripe stone fruit & notes of paw-paw, citrus & spice combine to produce an intensely aromatic wine. The palate too is lusciously fruity & textured – balanced by a vibrant line of acidity.

Mandarin  
Creamy base  
Paw paw  
Lychee  
Nutty  
Stone fruits.

## Cabernet Rose 2022

Beautifully delicate & dry with hints of strawberry & honeydew on the nose then a crisp blackberry & red currant on the palate. The wine is pink & we promise it's great. Made with traditional saignee method hand picked premium grapes.

Blackberry  
Cassis  
Raspberry  
Strawberry  
Honeydew

## Syrah 2021

The nose is bright & clean with hints of spice & raspberry, while the palates bursts with bright berry & white pepper. The acid & tannins are beautifully balanced & offset by the subtle fruit. Syrah pairs with meat dishes, cheese, olives & all good hearty food. Drink now or enjoy its cellared development over the next 10yr.

Ripe Blackberry  
Boysenberry  
White pepper  
Liquorice  
Dark plum  
Sage, mountain herbs  
70% chocolate  
Cedar.

## Sagrantino '20

★★★★★Halliday 94pts  
Sagrantino is native to the region of Umbria in Central Italy & is renowned as one of the world's most tannic & satisfying wines. With lifted violet & nutmeg notes his inky Sagrantino reveals rich dark chocolate, aniseed & cinnamon integrated into a nicely balanced acidity. Pair with steak, rich cheeses, & wild mushrooms.

Crushed rock, florals  
Ripe Plum  
Blood Orange  
Nutmeg, Clove  
Hazelnut  
Lavender  
White pepper  
Cola  
Thyme, mace  
Rosemary



# LIGHT FLIGHT



## Riesling 2021

A credit to Stephen's talent with passionfruit, nashi pear, orange pith & ginger, with wisps of saline sea spray across the nose, resplendent with floral notes. It is bright, clean, crisp & an elusive nutty almond quality. Mineral overtones dominate a firm line of acidity. Watch for awards.

Passionfruit,  
Apricot,  
Nashi pear,  
Orange pith,  
Ginger,  
Almonds,  
Salinity, racy, lively,  
freshly elegant,  
steely, and mineral.

## Chardonnay

## Verdelho 2021

Fermented in used French puncheons, matured for 13 months without stirring. Just off dry and abounding with the juicy notes of verdelho and the restrained elegance of chardonnay this wine is a winner. The nose is slightly floral with hints of honey-dew, peaches and apple. The palate is fruit forward and balanced with clean light acidity.

Passionfruit  
Pepper  
Spice  
Lean savoury citrus  
Creamy but dry.

## Pinot ★★★★★

## Gris 2021

Perfumed fruit of Strawberry, citrus zest & some hints of spice lead to an elegantly balanced palate of texture, fruit & a nice line of acidity providing generous length. Halliday - The Australian Paper.

Guava  
Ruby Grapefruit  
Blood orange  
Ginger  
Dried strawberry  
Red citrus.

## Shiraz

## Mouvedre

## Grenache 2021

★★★★★  
Cigar box, tobacco, burnt earth, gum leaves on the nose, but cherry ripe on the tip of the palate, liquorice down the sides & dark chocolate cherries on very long, back palate. This wine lingers. 25% Grenache gives beautiful fleshy fruit, Mourvèdre firm spicy tannin finish, 30+ year old Shiraz vines give complexity, wrapped in sweet French oak. Halliday - The Australian Newspaper 20/04/19

Burnt earth  
Cigar box  
Black currant  
Dark Chocolate  
Rainforest  
Raspberry

## Nero D'Avola

## 2021

[ne:ro 'DAV:ola]; 'Black of Avola' in Italian is from Sicily, and is very famous around the World. Strawberry nose. Heritage's Nero is similar to a New World Syrah, with sweet tannins, mulberry and plum or peppery flavours in an elegant style with fruit, minerality a clean finish..

Mulberry  
Plum  
Pepper spice  
Sweet chai tea





- QLD Oldest Shiraz/Cabernet
- Granite Bell's First/  
Northern most Winery.
- QLD's first 170+yr old  
Parliamentary Table
- Granite Bell's Oldest Cottage.

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Aust's Highest  
Altitude Halliday  
5-Star Winery



WineState Australian 2022

96 Pts Chardonnay

94 Pts Fiano

94 Pts Verdelho

92 Pts Pinot Gris

92 Pts Shiraz Mourvedre Grenache

# HERITAGE ESTATE

Wine	Price
Bootleggers Tawny 10yr old	29
Branch-Line Bliss Tawny Torquay 15yr old	34
Chardonnay Verdelho NV	29
Club Red 2020	25
Fiano 2021	39
Frizzante NV	20
Marsanne 2021	35
Moonshine Madness Red Double Ferment	29
Petit Blanc Traminer 2021	22
Petit Verdot 2019	59
Pinky Promise Cabernet Rose 2022	28
Pinot Gris 2021	29
Nero D'Avola 2021	29
Rabbit Fence Red 2021	25
Reserve Chardonnay 2021	55
Sagrantino 2020	40 <del>65</del>
Sangiovese Rose	28
Savagnin 2022	33
Semillon 2009	69
Somme Riesling 2022	28
Shades of White Chardonnay Verdelho 10yr	22
Shiraz Cabernet 2021	33
Shiraz Mouvedre Grenache 2021	37
Sparkling Chardonnay NV	25
Sparkling Shiraz NV	25
Syrah 2021	35
Verdelho 2021	32
Vermentino 2021	28

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